



FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

PROJECT DESIGN DETAILS

PROJECT NAME	Dairy free menu
PROPERTY	Zengo, West Bay, Doha
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	A4
ORIENTATION (PORTRAIT OR LANDSCAPE)	Portrait
DATE NEEDED	09/01/2026

MENU SUBMITTAL SOP

STEP 1: OBTAIN APPROVALS

FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

- Menu Brief Preparation:**
 - Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
 - The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
 - Pricing should be **informed and included in the initial submission**, rather than added after approval.
 - Completed menu submission must be received no less than 14 days before the proposed change.**
- Initial Review:**
 - The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
- Final Approval Process:**
 - The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
- Menu Design Kickoff & Distribution:**
 - Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
 - For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
 - For other properties:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

MENU

Please drop the menu content below on page 2.



RICHARD
SANDOVAL
HOSPITALITY

Salad & Cold Starters

Papaya Pomelo Salad

green mango, peanut, lime chili dressing N, VG 65

Chinese Chicken Salad MU, SE

crunchy vegetables, quinoa, maple mustard dressing 75

Zengo Crab Salad

baby spinach, crab meat, tobiko, avocado, goma dressing C, E, G, S, SE 165

~~Hamachi New Style Sashimi~~

~~jalapeño, avocado yuzu, crispy nori, truffle ponzu G, N 98~~

Hamachi New Style Sashimi

passion fruits ponzu, wasabi green peas, crispy nori, japanese salsa CE, F, G, MU 98

~~Wagyu Beef Tataki~~

~~seared beef, jalapeño yuzu kosho soy G 125~~

Hot Starters

Edamame Salt Or Spicy

Kimchi sauce, garlic, butter, lime CE, F, MO, S, SE 43

Crispy Calamari

curry leaf, dry chili, cilantro, chili vinegar sauce E, G, MO 80

Sushi & Sashimi

Chef's Sushi Selection

Soup

Miso Soup

seaweed, tofu, spring onion F, S 53

Tom Yum Soup

shrimps, mushrooms, bok choy, chili oil C, F, S 53

Zengo Specialties

Corn Fed Chicken Curry

bok choy, snow peas, baby corn, green curry broth F 120

~~Hinadori~~

~~roasted baby chicken marinated with preserved lemon and asian barbecue G, S 145~~



Wok

Nasi Goreng

fried rice, chicken sate, pickled vegetables, sunny side-up egg C,E,G,N,S 87

Kung Pao Chicken

shishito peppers, dry chili, cashew nut, kung pao sauce E,G,N,S 125

From The Grill

all steaks are served with a choice of one side
yuzu kosho chimichurri & citrus yakiniku sauce

Wagyu Rib Eye * 250gr 340

Wagyu Tenderloin * 200gr 340

Sides

Steamed Jasmin Rice VG 25

French Fries VG 40

Grilled Asparagus

yuzu miso sauce, togarashi, nori powder VG 40

Desserts

Homemade Sorbet (Scoop) VG 22

C crustaceans | CE celery | D dairy | E egg | F fish | G gluten | L lupin | MO mollusc | MU mustard | N nuts | P peanut | SE sesame | S soya | SU sulphites | V vegetarian | VG vegan
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.